# Project title : MIKAMO - Project to set up a processing platform for local products adapted to the consumption of rural and urban households

| Project place | Project cost | Role in the project | Technical and financial sponsors   | Dates                         |
|---------------|--------------|---------------------|--|-------------------------------|
| Burkina Faso  | 60 000 €     | Coordination        | RPBHC - Réseau des Productrices de Beurre de karité<br>des Hauts Bassins et Cascades, FDF - Fondation de<br>France, CFSI, Conseil National de l'Agriculture Biologique<br>, Afrik'Nature | December 2020 - November 2023 |

## **Project's goals and results**

#### Main goals

Sustainably increase the share of local consumption of local products while improving product quality for better access to markets

#### **Specific objectives**

- **0S1.** Create decent jobs for young people and women
- 0S2. Bring added value to local products

0S3. Sustainably provide innovative solutions in the production, processing and marketing of local products through environmentally friendly agro-ecological practices

### Beneficiaries

The priority targets identified to benefit from this project are members of shea butter processing groups who are mainly women (1800) and young people (1200) who will be particularly involved in the marketing component

#### Results

- R1. 33 jobs are created
- R2. Strengthening the production capacities of three green butter production units to reach 200 tonnes, i.e. 50% increase
- R3. Capacity building for 150 producers and 3000 women producers on various modern themes of local development
- R4. 3 certification of products to SPG and NBF standards
- **R5.** 50% increase in the use of biodegradable packaging
- R6. 3 sales contracts with local consumers

#### Activities

- A1. Equip the three (3) units with modern equipment and processing and packaging in stainless steel (crusher, churn, mills)
- **A2.** Train women processors on the use of equipment
- A3. Train women in butter production techniques, hygiene, health and safety
- A4. Set up honey and moringa processing units in accordance with local consumer demand
- A5. Train the team on good hygiene, packaging and practices for honey
- A6. Provide beekeepers with material / equipment for honey production
- A7. Train women on production techniques and management of moringa plants
- A8. Set up a semi-unit for processing and packaging moringa into different product ranges (tea, juice, capsule, syrup)
- A9. Certify processing units to SPG and NBF standards for their products
- A10. Train 10 young people called "Sales force" specialized in the promotion of local processed products
- A11. Put in place promotional tools (in French and Dioula) such as posters, leaflets, to support the actions of the sales force
- A12. Initiate a monthly market for the sale of products at promotional prices